ST. LOUIS '78

Attendees at the AOCS' 70th Annual Meeting next May in St. Louis, Missouri, will get a close-up look at the rivertown's famed Gateway Arch area during a Monday evening reception at the Riverfront Plaza.

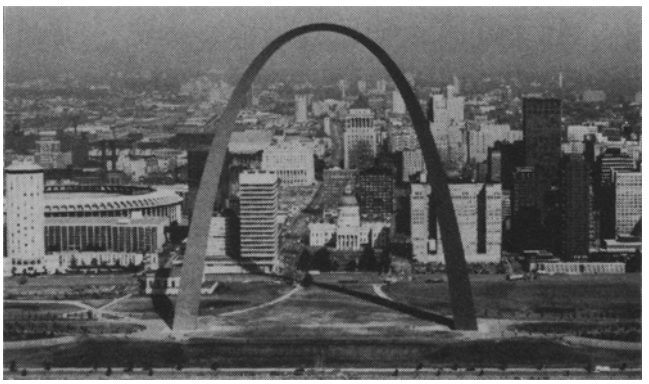
The museum at the base of the arch will be open for the reception to permit visitors to glimpse St. Louis' past from a small riverfront community during the Revolutionary War to its role as departure point to the West during the 19th century, and into the 20th century as an industrial city.

The Monday evening buffet reception is one of the many social activities planned for persons attending the meeting, May 14-18, 1978.

The week's social activities begin with the traditional Sunday evening mixer at the Chase-Park Plaza Hotel, headquarters for the meeting. If weather permits, the area around the hotel's outdoor swimming pool may be used for part of the mixer with adjacent indoor space also being utilized.

On Monday, Tuesday and Wednesday, buffet lunch service will be available in the exhibits area of the meeting. Part of the exhibit area will be decorated to resemble a sidewalk cafe. Registrants for the technical program and the spouses' program will receive a complimentary ticket for one free lunch. The buffet area also will be open to cash customers each day.

The reception beneath the St. Louis arch will be held Monday evening. If the St. Louis Cardinals baseball team has a home game that evening (schedules hadn't been released as of late September), the meeting committee hopes to be able to reserve a bloc of tickets for resale to those attending the AOCS meeting.



Other social events for those attending the meeting will include the annual banquet on Wednesday evening and the Inaugural Luncheon at Thursday noon.

The spouses' program will include all those events plus three special programs.

On Tuesday there will be a bus tour to nearby St. Charles, Missouri, the first capital of the state of Missouri from June 4, 1821, when Missouri was admitted as the 24th state, until Oct. 1, 1826, when the capital was moved to Jefferson City. St. Charles has been restored to look much as it did when it was the capital. Lunch will be served in a nearby winery. On the trip back to the Chase-Park Plaza, the buses will stop at the new Westport Plaza shopping center, designed to resemble a Swiss village combined with the atmosphere of New Orleans' French Quarter. The plaza is a 42-acre business and recreation development that was opened approximately five years ago.

Missouri's first capitol — St. Charles, MO.

Westport Plaza Shopping Center.

Tentative programs for Wednesday and Thursday mornings are (1) ragtime piano music of the St. Louis area and (2) a fast-paced presentation on the 1904 World's Fair held in Forest Park, which is adjacent to the Chase-Park Plaza.

The committee has left adequate amounts of free time in the spouses' program to permit independent visits to other St. Louis attractions, shopping, or resting.

St. Louis provides a wide array of attractions for independent excursions. The riverfront area includes steamboats and sternwheelers; St. Louis' native poet Eugene Fields' home displays original manuscripts, personal belongings as well as a toy and doll museum; Forest Park houses the world-famous St. Louis Zoo, St. Louis Art Museum, McDonnell Planetarium; and there is a sports museum at Busch Stadium. The Missouri Botanical Gardens are a short drive from the headquarters hotel. Restaurants of different specialities abound.

The Chase-Park Plaza Hotel itself is almost a special tour. The hotel includes numerous antiques and unique pieces of furniture and memorabilia collected by owner Samuel Koplar. There are several restaurants in the hotel with the best-known being The Tenderloin, featuring a tempting daily display of pastries. ●

Short course on HPLC to follow Annual Meeting

A short course on Applications of High Performance Liquid Chromatography (HPLC) will be held May 19-20, 1978, at the Chase-Park Plaza Hotel in St. Louis, MO. Dr. E. G. Perkins of the University of Illinois will be chairman for the short course.

Four lectures will be presented each morning with afternoons available for discussions and demonstrations with instrument manufacturers.

Talk topics on May 19 will be: 9 a.m., Fundamentals of HPLC; 10 a.m., Sample Detection and Derivatives for HPLC; 11 a.m., Specific Detectors for HPLC; and noon, HPLC of Carbohydrates. Talks on May 20 will be: 9 a.m., Biochemical Applications of HPLC; 10 a.m., HPLC of Fatty Acids; 11 a.m., HPLC of Polar Lipids; and noon, HPLC of Triglycerides. Demonstration sessions will begin each day at 2 p.m.

Registration fees will be $50 for students, $80 for AOCS members, and $125 for nonmembers, payable in advance. Registration fees do not include housing or meals.

Chemists who are interested in furthering their knowledge of applications of HPLC will find the course especially valuable, Dr. Perkins said.

Speakers with considerable expertise in HPLC have been invited to speak on each topic; names will be announced after written confirmation is received from all speakers.

The conference is being held immediately following the 1978 AOCS Annual Meeting which is being held May 14-18, 1978, in the Chase-Park Plaza. ●

Jojoba meeting will be during 1978

The Third International Conference on Jojoba and Its Uses will be held Sept. 14-16, 1978, at the Riverside campus of the University of California.

An incorrect date for 1977 was inadvertently announced on page 702A of the September 1977 *JAOCS*. Persons interested in attending the conference or in presenting a paper during the conference should contact Prof. D.M. Yermanos, General Chairman, Third International Conference on Jojoba and Its Uses, Department of Plant Sciences, University of California, Riverside, CA 92502. The conference will include two field trips, four technical sessions, and an evening reception. The technical session topics will be Utilization and Improvement of Natural Resources of Jojoba; Cultivation of Jojoba and Companion Crops; Basic and Applied Research on Jojoba; and Technological, Economic, and Marketing Developments of Jojoba. Applications to present papers must be submitted by July 31, 1978. ●

Is there a vacancy in your firm waiting for the right person to fill the void? Let our Missing Persons Department help you find whom you're seeking.

Corporate Member Companies of the American Oil Chemists' Society now may list professional opportunities of interest to our membership and subscribers at *no cost* in the Classified Section of the Society's Journal.

Private parties *seeking positions* may also place classified advertisements free of charge. Nonmember firms may continue placing classified advertisements at the standard rate of $15.00 per column inch.

50 word maximum must be submitted to AOCS by the 3rd of the month preceding publication. ●

Obituaries

Karl F. Mattil

Dr. Karl F. Mattil, 62, internationally famous research scientist and educator in the fields of lipids and protein chemistry and oilseed crops utilization, died on October 4, 1977, after a short illness. Dr. Mattil was Director of the Food Protein Research and Development Center and Professor of Food Science and Technology in the Soil and Crop Sciences Department at Texas A & M University, College Station, TX.

Memorial services were held at Grace Bible Church, 701 Anderson Street, College Station, TX on October 6, and were followed by graveside services in the College Station Cemetery. He is survived by his widow, Charlotte; a daughter, Mrs. Deborah Lee Fisher of Lombard, IL; a son, Christopher Lee Mattil of Albuquerque, NM; a brother, Dr. Edward L. Mattil of Denton, TX; and three grandchildren. A memorial fund has been established in his name at Grace Bible Church.

Dr. Mattil was born in Williamsport, PA, on March 4, 1915, and was educated in public schools in Williamsport and South Williamsport. He earned his B.S. in Education with a major in Chemistry at Pennsylvania State University in 1935, and a Ph.D. from the same institution in 1941. From 1941 through 1943, Dr. Mattil studied as a post-doctoral research fellow under Dr. H.E. Longnecker at the University of Pittsburgh, and worked on development and evaluation of all-purpose shortening for the armed forces under Quartermaster Corps contract.

In 1944, Dr. Mattil joined the Swift and Company Research Laboratories in Chicago, IL as a research chemist in the Edible Fats Division. One of his major achievements was development of a process for crystal modification of lard, which led to marketing of a new line of cake and icing frostings by Swift and Company and was later emulated by other industry members. In 1950, he was appointed head of Swift's Edible Fats Research Division and Pilot Plant; and became Associate Director of Research in 1955. In this latter position, his interests broadened to include processing of cottonseed, soybean, and peanuts as vegetable protein sources in addition to their oil products uses. While at Swift, under AID/USDA sponsorship, Dr. Mattil started his life-long work of introducing vegetable protein processing technology in developing countries.

Dr. Mattil, who resided at 3708 Sweetbriar in Bryan, joined the Texas A & M University Engineering Experiment Station as research chemist and director, Food Protein Research and Development Center in 1968. He aggressively expanded the scope of the previous Cottonseed Products Research Laboratory and the Chemurgy Department to include programs in the processing and utilization of soybean, cottonseed, peanut, sunflower, and sesame crops. The research center has also worked intensively in processing coconut protein flour and fish protein concentrates. In his part-time appointment as professor in the Soil and Crop Sciences Department, he taught graduate level courses in Oilseed Proteins for Foods, and Oil and Fat Food Products.

Dr. Mattil had been a member of the AOCS since 1944 when he joined as a research chemist at Swift & Co. in Chicago. During his 33 years in the Society, Dr. Mattil had served on the Governing Board as secretary (1960, 1962) and as a member-at-large (1959), as well as on several committees. Among those committees were the Bond Award, Education, Honored Student, Nominating and Election, National Meeting, and Publications Committee. He also was an officer in local sections and was on the AOCS Foundation Board.

Dr. Mattil participated in many other professional societies including the Institute of Food Technologists, American Association of Cereal Chemists, American Peanut Research and Education Association, Phi Tau Sigma, Sigma Xi, and Alpha Chi Sigma. He was a trustee of the Texas A & M Research Foundation, a member of the Soybean Utilization Advisory Panel of the American Soybean Association and a member of the editorial board of the *Journal of Food Process Engineering.* In addition, he had been a leader and active member of numerous professional society committees during his lifetime.

Dr. Mattil will be remembered as a source of inspiration, and a wise and patient counselor, by many persons in industry and education. His passing is a loss to the scientific community and the oilseeds processing industry which will be long felt. ●

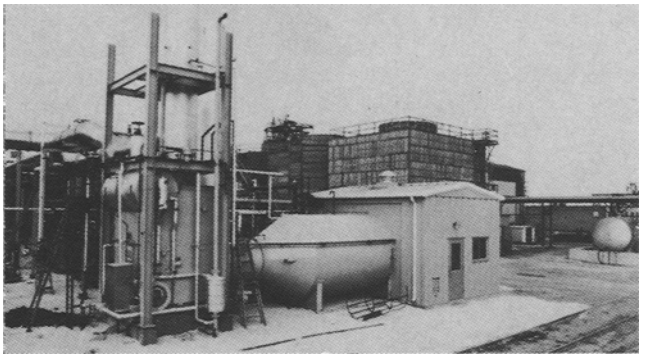
Terry T. Ishikawa

Terry T. Ishikawa, a member of AOCS since 1974, died Aug. 25, 1977. Mr. Ishikawa was a research associate at the Lipoprotein Research Laboratory at the University of Cincinnati Medical Center. He was a graduate of the University of Cincinnati and had a masters degree from Xavier University. ●

Warren Maas

AOCS has been informed of the death of Warren E. Maas, an AOCS member sonce 1970, on July 3, 1977. Mr. Maas was a manager of quality control for General Mills, Inc., in Kankakee, IL. Mr. Maas was a 1947 graduate of the University of Illinois and had served on the AOCS Industrial Oils and Derivatives Analysis panel as a member of the dibasic acids subcommittee and the fatty nitrogen subcommittee. ●

Armak uses incinerator to end odor problem



Armak incinerator (left), energy recovery boiler, and control building.

Armak Chemical Company's plant in McCook, IL, is using incineration combined with a heat recovery system as an odor abatement system for the plant which manufactures fatty acids, intermediates, and surfactants.

Heart of the system is a Peabody fume incinerator that is 20 feet long and 9 feet in diameter. Air streams from covered biological lagoons, about 18% oxygen, are used as combustion air. Other plant waste gases, scrubbed to remove some ammonia, enter the incinerator through the throat of the scroll burner. The incinerator operates at approximately 1500 F.

The incinerator was designed after tests to determine the content of wastewater gases from covered aeration ponds and other waste gases, and a test run with a mobile fume incinerator to determine the temperature, residence time, and air, waste gas, and fuel mixture required to destroy the odorous gases.

A bent finned-tube, water tube waste heat recovery boiler was installed on the incinerator outlet for energy recovery. Steam is produced in the 28,000 lb/hr boiler to supplement the plant process steam, which averages about 170,000 lb/hr.

The fume incinerator uses about 36 million BTU/hr to destroy waste fumes, plant engineers say, and the waste heat recovery boiler recovers about 26 million BTU/hr, about 15% of the total plant process steam requirements.

Peabody International Corp. handled the project from testing, design, engineering, construction through startup in late 1974. The system has passed the Illinois EPA's criteria for emissions of nitrogen oxides, sulfur oxides, ammonia, particulates, and odor. ●